

SWEETNESS LIVES ON A SPECTRUM

Icon Foods Offers an Array of SteviaSweet™ Blends

FORMULATION CHANGES EVERYTHING

Item Code	Product	Sweetness Level	Attributes	Best Uses
1001	SteviaSweet™ 96/60	~200-300x sweeter than sucrose	High-purity Rebaudioside A blend with low aftertaste	Beverages, baked goods, dairy, confectionery
1002	SteviaSweet™ 95/60 ORGANIC LEAF EXTRACT	~200-300x sweeter than sucrose	Organic Rebaudioside A from stevia leaf extract	Organic-certified food and beverages
1117	SteviaSweet™ RA95	~250-300x sweeter than sucrose	Purified Rebaudioside A, minimal aftertaste	Beverages, baked goods, dairy, snacks
1195	SteviaSweet™ 95/60 ORGANIC LEAF EXTRACT	~250-300x sweeter than sucrose	Organic Rebaudioside A with clean sweetness	Organic products such as drinks, desserts
1009	SteviaSweet™ SG95e	~200-300x sweeter than sucrose	Blend of steviol glycosides, optimized	Snacks, beverages, dairy, protein bars
1008	SteviaSweet™ SG95e ORGANIC LEAF EXTRACT	~200-300x sweeter than sucrose	Organic steviol glycoside blend with smooth and clean flavor profile	Organic beverages, dairy, snacks
1005	SteviaSweet™ RA98	~200-300x sweeter than sucrose	High-purity Rebaudioside A with clean sweetness	Dairy, beverages, baked goods, confectionery
1006	SteviaSweet™ RA98 ORGANIC LEAF EXTRACT	~200-300x sweeter than sucrose	Organic-certified Rebaudioside A with clean sweetness	Organic-certified beverages, desserts, snacks
1099	SteviaSweet™ RA99	~300x sweeter than sucrose	High-purity Rebaudioside A, well-rounded sweetness, zero aftertaste	Beverages, sauces, dressings, baked goods
1098	SteviaSweet™ RA99 ORGANIC LEAF EXTRACT	~300x sweeter than sucrose	Organic Rebaudioside A, natural clean flavor	Organic products, beverages, sauces
1125	SteviaSweet™ RM95	~250x sweeter than sucrose	Rebaudioside M, clean sweetness, smooth flavor profile	Beverages, dairy, confections, sauces
1133	SteviaSweet™ RM95 ORGANIC LEAF EXTRACT	~250x sweeter than sucrose	Organic Rebaudioside M with smooth, sugar-like taste	Organic beverages, dairy, snacks
1090	SteviaSweet™ RD95	~150x sweeter than sucrose	Rebaudioside D, mild sweetness with reduced bitterness	Beverages, dairy, flavoring, confectionery
1097	SteviaSweet™ RA99M	~275-300x sweeter than sucrose	Blend of RA and RM, optimized for balanced sweetness without bitterness	Beverages, desserts, sauces, ready-to-drink products
1096	SteviaSweet™ RA99M ORGANIC	~275-300x sweeter than sucrose	Organic blend of RA and RM, clean and smooth sweetness	Organic-certified beverages, snacks
1091	SteviaSweet™ RM95D	~300x sweeter than sucrose	Blend of RM and RD for smoother, deeper sweetness with no bitter aftertaste	Beverages, dairy, confections, baked goods

Not all stevia is created equal. Different steviol glycosides deliver distinct sweetness intensity, onset, and aftertaste. From classic Rebaudioside A to next-generation M and D, selecting the right stevia unlocks better taste, improved performance, and cleaner labels across applications.

FAST FACTS

Not all stevia performs the same. Different steviol glycosides deliver distinct sweetness intensity, onset, and aftertaste, making selection critical to formulation success.

Purity shapes perception. Higher-purity glycosides like RA99, RM95, and proprietary blends significantly reduce bitterness and improve sugar-like sweetness. Blends outperform single molecules.

Optimized combinations such as RA99M and RM95D deliver smoother, more balanced sweetness than single-glycoside solutions alone.

Application matters. Beverage, dairy, baked goods, and confections each respond differently to stevia, requiring tailored glycoside selection for best results.

Clean label without compromise. SteviaSweet™ solutions deliver high-intensity sweetness with minimal usage levels, no added sugars, and organic options available.



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FAQ

1. Why do different steviol glycosides exhibit distinct sweetness onset, intensity, and aftertaste?

Answer: Steviol glycosides differ structurally in the number, position, and type of glucose moieties attached to the steviol backbone. These structural differences alter how each molecule interacts with the human sweet taste receptor complex (T1R2/T1R3), influencing receptor binding affinity, activation kinetics, and signal decay. Higher-purity and next-generation glycosides such as Rebaudioside M and D more closely mimic the temporal sweetness profile of sucrose, while some Rebaudioside A variants may activate bitter receptors at higher concentrations, contributing to lingering aftertaste.

2. Why is higher purity not always synonymous with better sensory performance?

Answer: While increased purity can reduce off-notes associated with minor glycosides, sensory performance is highly application-dependent. In some formulations, ultra-high-purity glycosides may lack the mid-palate fullness or sweetness “roundness” provided by complementary compounds. As a result, strategic blending of steviol glycosides can outperform single-molecule solutions by shaping sweetness onset, peak intensity, and decay in a way that more closely aligns with sucrose perception, particularly in complex food matrices.

3. How do proprietary stevia blends improve formulation outcomes compared to single-glycoside systems?

Answer: Proprietary blends leverage synergistic interactions between glycosides to balance sweetness perception and suppress bitterness. By combining glycosides with complementary temporal profiles, formulators can reduce the concentration of any one compound below its bitterness threshold while

maintaining target sweetness intensity. This approach improves sensory consistency across varying pH levels, processing conditions, and shelf-life durations, making blends especially effective in beverages, dairy systems, and reduced-sugar confections.

4. How does the food matrix influence stevia performance across different applications?

Answer: The perceived sweetness and aftertaste of stevia are strongly influenced by matrix effects such as pH, fat content, protein interactions, and the presence of acids or flavor volatiles. For example, acidic beverage systems may accentuate bitterness, while fat-containing dairy matrices can soften sweetness perception and extend decay. Understanding these interactions is essential when selecting specific steviol glycosides or blends, as the same ingredient can perform very differently across applications.

5. What role does stevia play in multi-sweetener systems alongside sugars, polyols, or rare sugars?

Answer: Stevia is most effective when used as part of a holistic sweetness system rather than a stand-alone replacement. When paired with bulk sweeteners such as allulose, erythritol, or soluble fibers, stevia provides high-intensity sweetness while other components contribute mouthfeel, temporal balance, and functional bulk. Proper system design allows formulators to reduce total sugar content while maintaining sensory fidelity, processing stability, and clean-label compliance.

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